

CLAIMS

1. An oil-in-water type emulsion for light-exposing food comprising fat and nonfat milk solids, wherein the fat consists of non-milk fat, or non-milk fat and milk fat; the 5 non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50%, and the total amount of linoleic acid and linolenic acid is not more than 10 5%; and the ratio of milk fat/total fat is not more than 0.95.

2. The oil-in-water type emulsion according to claim 1, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

15 3. The oil-in-water type emulsion according to claim 1 or 2, which is for photodegradation-resistance.

4. The oil-in-water type emulsion according to any one of claims 1 to 3, wherein the oil-in-water type emulsion is whippable.

20 5. A method for preventing photodegradation of an oil-in-water type emulsion comprising fat, nonfat milk solids, water and an emulsifier, which comprises:

using as the fat that consisting of non-milk fat, or non-milk fat and milk fat, wherein the non-milk fat has 25 such a constituent fatty acid composition that the total

amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%; and

5 the ratio of milk fat/total fat is not more than 0.95.

6. The method according to claim 5, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

7. The oil-in-water type emulsion according to claim 10 1, wherein the fat is non-milk fat and the emulsion is a nonfat milk solid-containing oil-in-water type emulsion comprising 1 to 12% by weight of fat and 3 to 26% by weight of nonfat milk solids; and the non-milk fat has such a constituent fatty acid composition that the total amount of 15 lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%.

8. The oil-in-water type emulsion according to claim 20 7, wherein the nonfat milk solid-containing oil-in-water type emulsion further comprises tocopherol.

9. The oil-in-water type emulsion according to claim 7, which is an emulsion for blending use.

10. The oil-in-water type emulsion according to claim 25 7, which is an emulsion for blending into pudding, bavarois

or jelly.